

# Lamb Shoulder with Potatoes Fried on Brazier: A Culinary Journey for the Senses



**Meat recipe. Lamb shoulder with potatoes, fried on a brazier: Caucasian cuisine (Recipes of national dishes)**

by Margaret Shaida

★★★★☆ 4.3 out of 5

Language : English

File size : 4373 KB

Text-to-Speech : Enabled

Screen Reader : Supported

Enhanced typesetting : Enabled

Word Wise : Enabled

Print length : 2 pages

Lending : Enabled

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Prepare to tantalize your palate with our exquisite Lamb Shoulder with Potatoes Fried on Brazier recipe. This culinary creation is a symphony of flavors that will transport you to a realm of gastronomic bliss. The tender lamb shoulder, infused with aromatic herbs and spices, melts in your mouth, while the crispy potatoes, seared to perfection on the brazier, provide a delightful contrast in texture.

Whether you're a seasoned culinary enthusiast or embarking on your culinary journey, this recipe is designed to guide you effortlessly through each step. With a detailed ingredient list, step-by-step instructions, and captivating food photography, you'll be able to recreate this culinary masterpiece in the comfort of your own home.

## **Ingredients: A Culinary Symphony**

- 1 lamb shoulder (bone-in, approximately 2.5-3 pounds)
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 teaspoon dried oregano
- 1/2 cup red wine
- 1/2 cup chicken broth
- 2 pounds baby potatoes, halved
- 1 tablespoon chopped fresh parsley

## **Instructions: Embarking on the Culinary Journey**

### **Step 1: Season the Lamb Shoulder**

Preheat your oven to 325 degrees Fahrenheit (165 degrees Celsius). In a small bowl, combine the olive oil, salt, pepper, thyme, rosemary, and oregano. Rub this mixture generously all over the lamb shoulder.

### **Step 2: Sear the Lamb Shoulder**

Heat a large brazier or Dutch oven over medium-high heat. Sear the lamb shoulder on all sides until golden brown. Remove the lamb from the brazier and set aside.

### **Step 3: Deglaze the Brazier**

Pour the red wine into the brazier and bring to a boil, scraping up any browned bits from the bottom of the pan. Reduce the heat to low and simmer for 5 minutes, or until the wine has reduced by half.

### **Step 4: Add the Lamb Shoulder and Chicken Broth**

Return the lamb shoulder to the brazier and add the chicken broth. Bring to a boil, then cover and transfer the brazier to the oven.

### **Step 5: Roast the Lamb Shoulder**

Roast the lamb shoulder for 2 hours, or until the meat is tender and falls off the bone. Baste the lamb every 30 minutes with the pan juices.

### **Step 6: Fry the Potatoes**

While the lamb is roasting, heat a large skillet over medium heat. Add the potatoes and fry until golden brown and crispy, about 15 minutes. Season with salt and pepper.

### **Step 7: Serve and Enjoy**

Remove the lamb shoulder from the brazier and let it rest for 15 minutes before slicing. Transfer the lamb and potatoes to a serving platter and garnish with fresh parsley. Serve immediately.

### **Culinary Tips for Success**

- For an even more flavorful lamb shoulder, marinate it overnight in the refrigerator before roasting.
- If you don't have a brazier, you can use a large Dutch oven instead.

- Feel free to adjust the cooking time depending on the size of your lamb shoulder. Insert a meat thermometer into the thickest part of the meat to ensure it has reached an internal temperature of 145 degrees Fahrenheit (63 degrees Celsius) for medium-rare.
- Serve the lamb shoulder with your favorite sides, such as mashed potatoes, roasted vegetables, or a green salad.

Our Lamb Shoulder with Potatoes Fried on Brazier recipe is a culinary masterpiece that will undoubtedly impress your family and friends. The tender lamb, crispy potatoes, and aromatic herbs blend harmoniously to create a dish that is both satisfying and unforgettable. Whether you're a seasoned chef or aspiring home cook, we encourage you to embark on this culinary journey and experience the joy of creating this delectable dish. Bon appétit!





Crispy Potatoes Fried on a Brazier



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